Outback Steakhouse Queensland Chicken and Shrimp

Notes:
This recipe was submitted by Rick Mainhart

Ingredients:
1/2 C. milk
2 Tbsp butter
1/2 pint cream
1/4 tsp poultry seasoning
1/8 - 1/4 tsp cayenne (adjust to taste)
1/8 tsp white pepper
1/8 tsp onion powder
1/2 C. white wine
1 Tbsp garlic powder
1 lb. linguine
4 chicken breasts
8 oz shrimp
1 Tbsp olive oil

Preparation:
Mortar spices well. Put cream and milk in pan with butter and 1/2 spice mixture. Thicken and reduce, and set aside. Cook linguine to the al dente stage. Sauté chicken breasts with wine and remaining spices until done. Remove and set aside. Sauté shrimp in pan, adding wine if necessary. Serve each breast on a bed of linguine with shrimp. Cover with sauce.
Serves 4.